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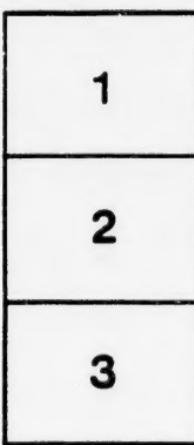
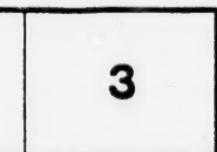
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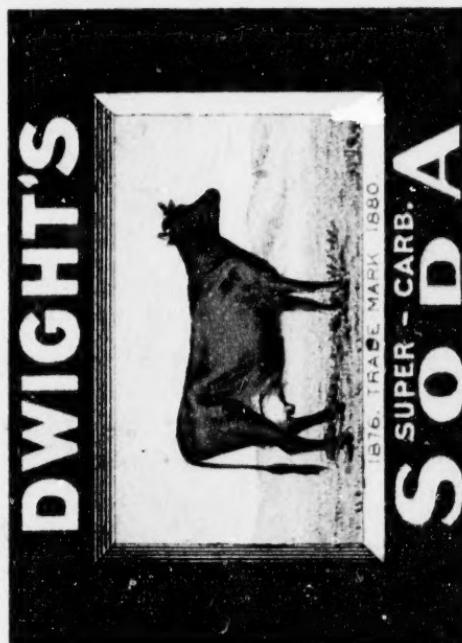
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'DWIGHT'S Cow-Brand Cook-Book



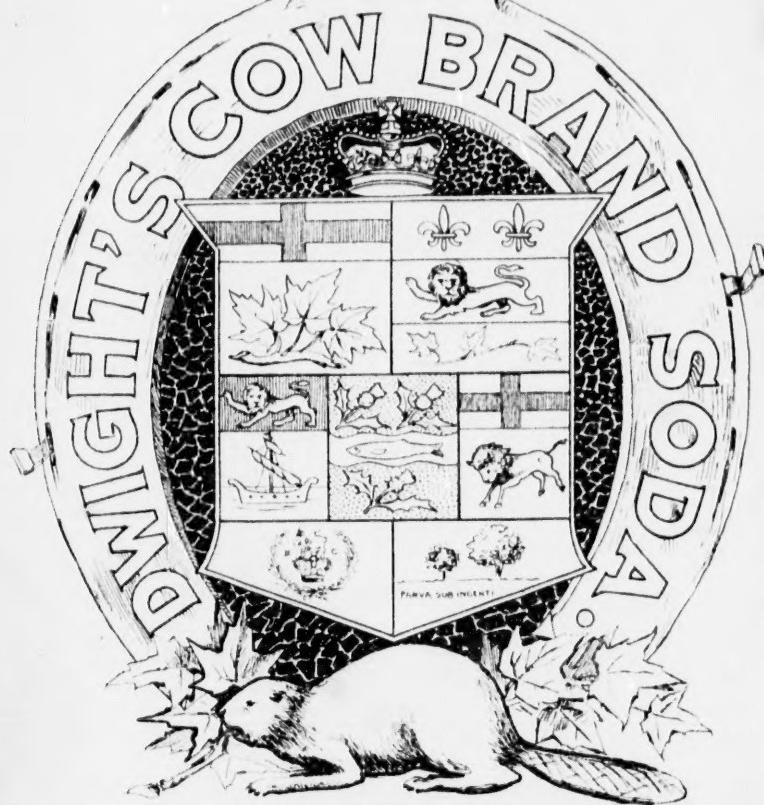
JOHN DWIGHT AND COMPANY

TORONTO. - MONTREAL.

DWIGHT

Cashier

Cow Brand.



ONTARIO. QUEBEC.
NEW BRUNSWICK, NOVA SCOTIA, MANITOBA,
BRITISH COLUMBIA, PRINCE EDWARD ISLAND.

WILLIAM B.
TORONTO

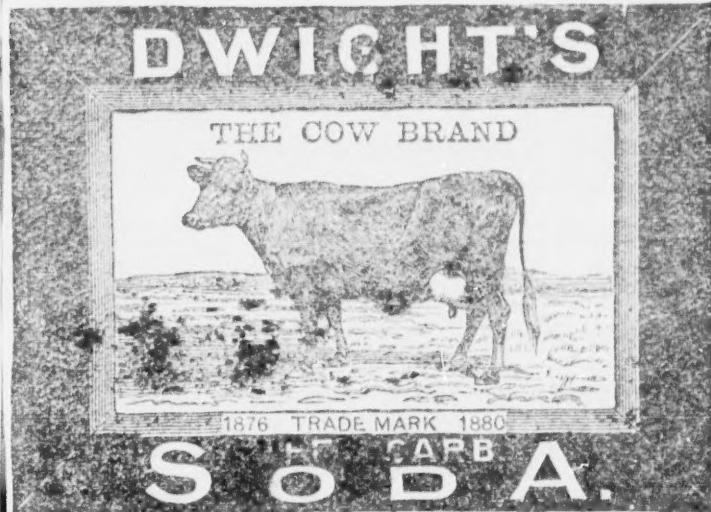
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FIRST,
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CHEAPEST.



CHEAPEST
BECAUSE
BEST.

WILLIAM BRIGGS,
TORONTO.

TO MAKE HOME HAPPY.

The most important of all things pertaining to the Kitchen and Cookery, to Happiness and Health, is the "Staff of Life," otherwise **GOOD BREAD** and **BISCUITS**, to say nothing of the thousand and one delicacies of Cakes Waffles, Puddings, Pies, etc., that the children love so much, and which, when well made and properly cooked, are no detriment to health, but are, on the contrary, both nourishing and of the greatest value in giving variety to the somewhat monotonous routine of Meat and Vegetables that go to make up the Bill of Fare of the average American family.

Hence, the first thought of every good Housewife is,

How can I make this good Bread and delicious Biscuit, and at the same time be economical in the use of the material?

We have endeavored to answer these questions,

First—By giving you this small book of long-tried and well proved, practical and economical Receipts, and

Second—By offering to the public, through its pages, the

FIRST, BEST AND CHEAPEST

OF ALL

SODA

DWIGHT'S "Cow BRAND."

PY.

First, because it was the first SODA manufactured for domestic use in this country, **FIFTY YEARS AGO**. Best, because it has stood the test of time and has been proved to be the most uniform and strongest made.

CHEAPEST, because while it may cost a fraction more than other brands,

LESS OF IT IS REQUIRED

to do the work, and it saves

Ten Times its cost

in Flour that is often spoiled by the use of cheap and inferior Soda.

Take no chances, but insist on your Grocer giving you

DWIGHT'S COW BRAND SODA,

in packages, and do not be put off with other Brands, said to be "As good as Dwight's." Follow closely the receipts in this little book, then your Bread and Biscuits, Pies, Puddings and Cakes will be delicious, light, and easy of digestion, the health of your husband and children uninjured, and

HOME WILL BE HAPPY.

VALUABLE RECEIPTS.

The use of DWIGHT'S COW BRAND SODA is recommended in all receipts where Soda is to be used.

DWIGHT'S COW BRAND SODA has no superior for all purposes for which Soda can be used, being free from the impurities of ordinary Soda and requiring much less. It renders all cookery more delicate in appearance and flavor, as well as more wholesome.

The best way of using Soda is with some acid; the most common are Cream of Tartar and sour milk; two teaspoonfuls of Cream of Tartar and one teaspoonful of Soda are the proper proportions to a quart of sifted flour.

When Cream of Tartar is used, sift it carefully into the flour, and mix it thoroughly. Dissolve the Soda in water or milk sufficient to work the sponge; the quicker this is done, and the dough put in the oven, the lighter it will be.

Whenever Cream of Tartar is mentioned, if you will substitute sour milk, or buttermilk, you will have equal or better results.

DWIGHT'S COW BRAND SODA being absolutely pure and of superior strength, may make your cookery yellow. Use less next time. If the proper quantity is used, your cookery will be light, sweet and wholesome.

When sour milk is used, the judgment of the cook must determine the proportions, as the milk may vary in degree of acidity. Sift the Soda into the flour with the same care as directed for Cream of Tartar; knead the mass as soon as possible and bake immediately.

NOTE.—*The sponge or batter should always be kneaded as thin as convenient to handle, as when too stiff it will not rise well.*

These directions and receipts are intended for *pure Cream of Tartar*. When this Soda has been used as directed, if your cookery be yellow, you may be sure that the Cream of Tartar is not pure.

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The use of *Dwight's Cow Brand Soda* is recommended in all receipts where Soda is to be used.

MARION HARLAND'S RECEIPTS.

[Copyright, 1882, by CHAS. SCRIBNER'S SONS.]

Seventeen of the following Receipts marked ♦ are taken from "Common Sense," and "Book of Forty Puddings," compiled by MARION HARLAND, and are published by permission.

TO MAKE A DELICIOUS BISCUIT.

Take one quart of flour, one teaspoonful of salt and a small teaspoonful of Dwight's Cow Brand Soda ; sift thoroughly together ; then rub in a heaping teaspoonful of lard or butter and add sufficient *sour* milk or buttermilk to make a soft dough—just stiff enough to handle with the floured hand. Roll out the dough, and cut out the biscuits. Bake immediately.

HAVE THE OVEN AND PANS HOT BEFORE MIXING.
PUT THE DOUGH INTO THE OVEN SOON AS MIXED.

Nice Biscuit.

Two quarts sifted flour; two large tablespoonfuls of lard, two teaspoonfuls of Dwight's Cow Brand Soda, sifted and mixed well with the flour; salt; mix to a soft dough with sour cream; work well but do not handle much. Bake in quick oven.

♦ Minute Biscuit.

One pint of sour milk or buttermilk; one teaspoonful of Dwight's Cow Brand Soda; two teaspoonfuls of melted butter. Flour to make soft dough, just stiff enough to handle. Mix, roll and cut out rapidly, with as little handling as may be, and bake in a quick oven.

Beaten Biscuit.

One quart of flour; one large tablespoonful of lard; one teaspoonful of salt; a small pinch of Dwight's Cow Brand Soda; mix to a stiff dough with sour milk or water, and beat thirty minutes; or if you have a kneader run the dough back and forth until rather soft and perfectly smooth.

Breakfast Gems.

One cup sour milk; one teaspoonful salt; one cup rye or graham flour; half cup of white flour sifted with one even teaspoonful of Dwight's Cow Brand Soda; quarter cup molasses. Before beginning to make the gems, place the gem pans in the oven to get very hot; then mix the milk, molasses and salt together. Add the flour, stir the whole thoroughly, and bake one-half hour.

Graham Muffins.

Two cups graham; one cup flour; two tablespoonfuls molasses or one tablespoonful sugar; one teaspoonful Dwight's Cow Brand Soda; two teaspoonfuls pure cream of tartar; salt. Mix with milk, or use one egg and mix with water.

Buckwheat Cakes.

One quart of sour milk or buttermilk; two tablespoonfuls molasses, and one or two beaten eggs stirred into the milk, with salt to taste. Then add common flour and buckwheat flour in equal portions enough to make a nice batter. Sift two teaspoons Dwight's Cow Brand Soda in with the flour. Mix all thoroughly, and bake quickly.

Kentucky Corn Egg Bread.

Use one and a half pints of meal; one pint of sour buttermilk; one small teaspoonful Dwight's Cow Brand Soda (not heaping) stirred in milk; two eggs, which beat before adding to above; one teaspoonful of salt; one tablespoonful of melted lard. Mix batter well, have pan hot, greased, and bake quickly. This recipe will answer for Corn Muffins also.

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Oat Meal Cake.

One cup of cream; two of sour milk; two tablespoonfuls of brown sugar; one large teaspoonful of Dwight's Cow Brand Soda dissolved in the sour milk, and oat meal enough to form a batter.

Muffins.

Three cups flour; two teaspoonfuls cream of tartar; one teaspoonful Dwight's Cow Brand Soda. Mix it with one egg, one tablespoonful of sugar, three of melted butter, a little salt, and two cups of sweet milk. Bake in gem pans.

Sweet Muffins.

One quart flour; two cups milk; half cup sugar; two eggs; two teaspoonfuls pure cream of tartar; one teaspoonful Dwight's Cow Brand Soda; a little salt; butter the size of an egg. Melt the butter with four tablespoonfuls of warm water; beat thoroughly. Bake in muffin pans thirty minutes in a quick oven.

◆ Buttermilk Muffins.

One quart of buttermilk, or "loppered" sweet milk; two eggs; one teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; one teaspoonful of salt; flour to make good batter. Beat the eggs well and stir them into the milk, beating hard all the while; add the flour and salt, and at last the Soda.

Corn and Seal Muffins.

One pint of sour milk; one teaspoonful of Dwight's Cow Brand Soda; one egg; one teaspoonful salt; stiffen with corn meal, adding a small quantity of flour.

Spoon Corn Bread.

Scald one pint of meal; when cold, add one cup of milk, three well-beaten eggs, pinch of salt, and one small teaspoonful of Dwight's Cow Brand Soda, and one of pure cream of tartar. Bake one hour in a pudding dish.

◆ Auntie's Cakes (*Without Eggs*).

One quart of sour, or buttermilk; two small teaspoonfuls of Dwight's Cow Brand Soda, and one teaspoonful of salt; flour to make a tolerably thick batter. Stir until smooth—no longer—and bake immediately.

• Graham Cakes

Two cups of brown flour; one cup of white flour; three cups of sour, or buttermilk; one full teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; one teaspoonful of salt; one cupping-teaspoonful of tea; the whole beaten very light. If you use sweet milk, add two teaspoonsfuls of cream of tartar. Bake as soon as they are mixed.

Waffles.

One quart sour milk; three eggs; a small teacupful of butter or lard; a small teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; salt and flour enough to make a thick batter. Beat eggs separately until very light.

Waffles (cream of tartar)

One quart of flour; four eggs; two tablespoonfuls of butter; two tablespoonfuls cream of tartar; one tea-spoonful of Dwight's Cow Brand Soda; a little salt. Make a batter with milk, and bake in very hot waffle irons.

Unfermented Bread, made without yeast, avoiding the decomposition produced in the flour by yeast: peptic, palatable and most healthful, may be eaten warm and fresh without digesting.

RECEIPT FOR MAKING ONE LOAF

One pound flour; one teaspoonful dried yeast; a quarter pound sugar; two cold teaspoons Dwight's Cow Brand Soda; and two even teaspoonfuls pure cream of tartar; half medium-sized cold boiled potato; a few drops of oil; two eggs; a pint of milk; salt; sugar; sweetened orange juice; or the juice of three lemons; sufficient water to make a soft, and not a stiff dough. If the yeast is not as full of life as it should be, add a pinch of water to the yeast, and it will be restored to its former activity. Place the yeast and a part of the flour in the bottom of a greased loaf pan, and lay a yeast bread. Pour the batter over it, and cover the loaf with a cloth. Let the batter rise about a dozen minutes, or until it is 2 inches, and 4 inches deep, rising about half full. The loaf will rise to fill the pan when baked. Bake in a very hot oven forty-five minutes, placing paper over first fifteen minutes baking to prevent crusting too soon on top. Bake at once. Don't mix with milk.

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◆ PASTORAL PRACTICE

Editorial Staff

Second Floor Plan.

Kidderminster Herald

the first time in the history of the world, the people of the United States have been compelled to go to war with their own government.

Books in English.

Steamed Corn Bread

142

In one or two days, small white dots appear near the mouth of the tube, indicating the presence of larvae. These larvae, called *Sphaerulina*, are extremely minute and cannot be seen with the naked eye. In the meantime, if the culture is not disturbed, the film you can see will be formed. This film, which consists of a delicate, thin, moist, place, is about two or three times as thick as the film over the field, and grows in proportion to it. After bawing, rub over with sugar and water or the white of an egg.

Flour Griddle Cakes.

One pint sour milk, a little butter; salt; flour for a stiff batter; two eggs; a teacupful of cornstarch; Dr. Seel's Cow Brand Soda.

Soft Gingerbread.

One cup of butter, one cup of molasses, one cup of sugar, one cup of flour, and a pint of milk, two pounds of flour to the Cup. Brandy & Sack dissolved in water will give a delicious flavor, if you have it; one table-spoonful of ginger-root, one egg, and four cups of flour—enough to make a soft cake. Beat the butter, sugar, and eggs, add the flour, and mix well. Add the brandy & Sack, if you have it, and the ginger-root, and mix well. Add the milk to the warmed mixture, then the eggs, the soda, and lastly the flour. Beat very hard ten minutes, and bake at once in a loaf, or in small tins. Half pound raisins, seeded and cut in half, will improve this excellent gingerbread. Dredge them well before putting them in. Add them at the last.

Gold Cake.

One pound of sugar; one-half pound of butter; one pound of flour; yolk of three eggs; one-half grated rind of one orange, and juice of two lemons; one tea-spoonful of Dwight's Cow Brand Soda, dissolved in water. Cream the butter and sugar, and stir in the yolks. Beat very hard for five minutes before putting in the flour. The Soda next, and lastly the lemon juice, in which the grated orange rind should have been steeped and strained out in a piece of thin muslin, leaving the flavoring and coloring matter in the juice. Flavor the cake also with lemon.

Farmer's Fruit Cake.

Sink three teacupfuls of dried apples in warm water over night, chop slightly in the morning and simmer two hours in two cupfuls of molasses; add two eggs; one cupful of sugar; one cupful of sweet milk; three-fourths of a cupful of butter; one and a half teaspoonfuls of Dwight's Cow Brand Soda; flour to make rather thick batter. Bake in quick oven.

Marble Cake.

Light Part.—Whites of three eggs; half cupful of butter; one cupful of cream or tartar; two cupfuls flour; one tea-spoonful of Dwight's Cow Brand Soda.

Dark Part.—Yolks of three eggs; one cupful of molasses; half cupful of butter; two cupfuls flour; one tea-spoonful of Dwight's Cow Brand Soda; one-third of a cupful sour milk, and flavor with cloves, etc., almond and nutmeg. Butter the pan and alternate the dark and light, putting the light on top.

Marble Cake.

White.—One cupful of butter; one of cream or sweet milk, two of white sugar; four of flour; whites of eight eggs and two teaspoonfuls of baking powder. Flavor with lemon.

Black.—Half cupful of butter; half cupful of sour milk; one of brown sugar; one-half of New Orleans molasses; three of flour; yolks of four eggs and one whole one added; one tea-spoonful of Dwight's Cow Brand Soda; half tea-spoonful each of cloves, cinnamon, allspice and nutmeg. Put in pan in alternate layers, using a smaller portion of white than black.

and the first half capital of
the new building will be
paid for by the State.
The new building will be
located on the site of the
old one, which will be
demolished.

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and the first few days of April, which is the time of the first flights. The birds are seen in pairs, and the males are very noisy, uttering a sharp, clear, single note, like a sharp "tink." They fly about over the fields, and perch on trees and fence posts, and sing. They are seen in pairs, and the males are very noisy, uttering a sharp, clear, single note, like a sharp "tink." They fly about over the fields, and perch on trees and fence posts, and sing.

— 17 —

After one cupful
the pain filled
my heart. But the
doctor said at
last, "Don't worry,
it will pass in a time,
and you will be
well again."

1927-1928

Lovf Cocoonit Cak.

estimated by a method of titration of sugar; one of the best methods of titration is the iodine method.

Poisonous Cake.

and a sufficient amount of water; half a cupful of flour, what will serve as one part of the meal; also three and a half teaspoonsful of yeast, which the milk should be added to; the yeast should be dissolved in the milk, before adding the flour, and salt, and sugar.

Fruit Cake.

Choices.

Two cupsful of flour; one cupful of butter; five eggs; two cupsful of milk; a dash of nutmeg; one tea-spoonful of Dr. Ward's C. w. B. powder; flour enough to make a

Chrysanthemum

one egg; two cups of flour and sugar, and one teaspoonful of baking powder. Beat all in a round tin pan, add two half cups each of grated chocolate and water, mix well, and bake. Let it cool before, then pour over the pie, to which the cream has been placed.

Take one pint of milk; two well-beaten eggs; two cups of cream, and two-thirds of a cup of sugar together nearly done, add one-half a cup of butter.

Egg Saucer.

Two whites of two eggs beaten to a stiff froth
one and a half cups sugar four tablespoonfuls of sweet milk

◆ John's Twilight.

◆ **Financing Decree**

Puff Pudding

◆ **Blackberry Pudding.**

Ministry, Calves

Royal George.

Churn or sour cream; beat a tablespoonful of Dried Milk over the cream, add salt, pepper, and a dash of nutmeg. Add a few drops of lemon extract. This may be used as a dip for the potato salad, or it may be served separately in a dish, the other salad being placed around it. Cover with the rest of the pasta and bacon and let the apples have the remaining dressing. Serve with "Bavarian Sausage" or sauerkraut.

Sunnybank Shortenings, Ltd.

◆ **Almond Jumble.**

Charlotte Russe Pie.

This was followed by a small glass of water, then a large glass of tea, transported from the Ceylon tea gardens. This was followed by a slice of the sponge cake which was topped with a nice cream of tartar, then water and another cup of tea; no saucers though for two pines.

Filling.—Pure, sweet cream, heated until soft; sweeten to taste; flavor with vanilla; cut open pie, fill and pour some cream on top. Two cups of cream will fill two pies.

Black Pudding

One teacupful of suet, half teacupful butter, one teacupful flour, one egg, and half a pound of Cow Brand Bacon, all well beaten together, then add three bottles of milk, and boil it up.

Soft Gingersnap with Whipped Cream.

One cupful of flour, one egg, one teacupful butter, one teacupful sugar, and a dash of nutmeg, all well beaten together, then add two bottles of milk, which boil with a good deal of butter, and the bread will be soft.

Dried Apple Pie.

One pint of dried apples, one cupful of flour, one egg, one teacupful butter, one teacupful sugar, and a dash of nutmeg, all well beaten together, then add two bottles of milk, and boil it up, then spread half an inch of butter over the top, and bake it in a moderate oven for four apples, or for two hours for two to three pounds of dried apples.

Sponge Cakes.

Three eggs, half a cupful of flour, one teacupful sugar, and beat the eggs with the sugar, then add one teacupful of flour, and boil the eggs, and sugar, and flour, all well beaten together, then add two bottles of milk, and beat them all together, then add a cupful of butter, and bake it in a moderate oven.

Sponge Cakes.

Three eggs, one cupful of flour, one teacupful sugar, one cupful of butter, half a teacupful Cow Brand Soda, and a dash of nutmeg, all well beaten together, then add two bottles of milk, and boil the eggs, and sugar, and flour, all well beaten together, then add a cupful of butter, and beat them all together, then add the Soda, and nutmeg, and bake it in a moderate oven.

Jelly Cake.

Three eggs; one cupful of flour, one teacupful sugar, one cupful of butter, half a teacupful Cow Brand Soda, and a dash of nutmeg, all well beaten together, then add two bottles of milk, half a teaspoonful lemon; sift cream of tartar with the flour; dissolve the Soda in a very little water. Base by dipping in, spread with jelly while hot, and roll.

LITERATURE

19. The following table gives the number of cases of smallpox reported in each State during the year 1802.

“*It is the first time in my life that I have been so deeply moved by a speech.*”

THE COUNCIL OF THE AMERICAN
ASSOCIATION FOR THE ADVANCEMENT
OF SCIENCE,
AT THE ANNUAL MEETING,
IN BOSTON, MASS., APRIL 18, 1881.

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Boil the flour, water, salt, and sugar, half hour; add gradually to the flour, the beaten eggs, and a layer cake of it by

Other Publications

After the first two cups I added a half cupful of cream, and after the last two cups I added a quarter cupful of sugar, and a quarter cupful of butter, flavored with

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Orange Cakes.

Wash the yams and boil them until they are soft. Then cut them into small pieces and add the yams previously boiled for five minutes; bake in five tons.

REFERENCES

卷之三

the first time in the history of the world, the *whole* of the human race has been gathered together upon one spot, and the *whole* human race is there to witness the grand scene.

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As eight eggs; hatched 10 days after collection.

WINTER GARDEN

The following is a simple method of making up a cup of bitters. Take a small glass tumbler, add to it one-half ounce of pure cream of tartar, one-half ounce of common Soda. A cup of cold water will dilute the mixture.

Coffee Cakes

One cup coffee; half cup butter; one cup sugar; one cup molasses; one cup flour; one egg; one C. w Brand Soda; one tea-spoon nutmeg; one tea-spoon cinnamon; one nutmeg; half cup raisins; four cups flour.

Mario Cane.

1½ cups of flour; one cup sugar; three eggs; one and a half cups of milk; one and a half teaspoons baking powder; one teaspoonful powdered flavoring; one and a half cups of Davis's Cow Brand Soda. The rest will be cream.

Figure 6(b) and 6(c)

Our people are the best in the country and three-quarter
cavalcade. The men are all in uniform and the women in quarter
length coats of bright colors and hats. They wear leather

Molasses Cuke.

One cup butter, two eggs, three cups molasses; one teaspoonful of Dwight's Cow Brand Soda; one cup sour cream; two teaspoons sugar; six cups flour; this makes two medium sized cakes.

THE CANADIAN ENTOMOLOGIST

Chocolate Cake.

One cup butter; two cups sugar; three and a half cups flour;
one and a half cups milk; one and a half cups water; one
egg; one and a half cups raisins; one and a half cups
chopped nuts.

11 (2)

and the last sentence of the first page of the original manuscript, which reads:

Bayular Sanc.

The present finding, and our later one, e.g., by a writer of a *Review* of experimental or descriptive plant pathology, seem to be a very little similar.

Mock Bisque Soups.

After a minute of rest, add a pinch of low-temperature yeast to the mixture and let it sit for another 10 minutes. This will help the yeast to activate and start the fermentation process.

Balled Bread Pudding.

One loaf bread crusts soaked in water; a 1/4 one cupful
of flour, 1/2 cupful of water, 1/2 cupful of melted butter,
1/2 cupful of cold water, 1/2 cupful of powdered 100%
Coca Powder Soda; about one cupful of flour. The bread crust
must be soaked in just as little water as possible. Boil the sou-
ping in a well-greased mold two hours. Eat with sauce.

Chocolate Cookies.

For 12 eggs; two-thirds cup batter; two to a spoonfuls pure cream
butter; one and a half cups sugar; half cake chocolate; one
aspoonful Dwight's Cow Brand soda; flour enough to roll.

JOHN DWIGHT & CO.,

Sugar Land Bag.

Large quantities of Sugar Land Bag are now on hand at
the New York Office, 100 Broadway, and at the Boston Office,
14 Cornhill. It is made of the best quality of cotton, and
is very strong and durable. It is used for packing sugar,
coffee, tea, flour, &c. It is also used for packing dried fruits,
and other articles.

Plain White Cotton.

Large quantities of Plain White Cotton are now on hand at
the New York Office, 100 Broadway, and at the Boston Office,
14 Cornhill. It is made of the best quality of cotton, and
is very strong and durable. It is used for packing sugar,
coffee, tea, flour, &c. It is also used for packing dried fruits,
and other articles.

Great Cloth Bag.

The Great Cloth Bag is made of the best quality of cotton,
and is very strong and durable. It is used for packing sugar,
coffee, tea, flour, &c. It is also used for packing dried fruits,
and other articles. The Great Cloth Bag is made in various
sizes, and is very strong and durable. It is used for packing
sugar, coffee, tea, flour, &c. It is also used for packing dried
fruits, and other articles. The Great Cloth Bag is made in
various sizes, and is very strong and durable. It is used for
packing sugar, coffee, tea, flour, &c. It is also used for packing
dried fruits, and other articles.

Plain White Bag.

The Plain White Bag is made of the best quality of cotton,
and is very strong and durable. It is used for packing sugar,
coffee, tea, flour, &c. It is also used for packing dried fruits,
and other articles. The Plain White Bag is made in various
sizes, and is very strong and durable. It is used for packing
sugar, coffee, tea, flour, &c. It is also used for packing dried
fruits, and other articles. The Plain White Bag is made in
various sizes, and is very strong and durable. It is used for
packing sugar, coffee, tea, flour, &c. It is also used for packing
dried fruits, and other articles.

Dwight's Superior Sack Cloth is made of the best
quality of cotton, and is very strong and durable.
It is used for packing sugar, coffee, tea, flour, &c.
If the sugar quality is good,
your money will be well spent.

This We Know.

Weights and Measures for Cooks, etc.

the first time, and the author has done his best to make it clear and intelligible. The book is well printed, and the illustrations are numerous and well executed. The author's style is clear and concise, and he has a good command of the English language. The book is well worth reading, and I would recommend it to anyone interested in the history of the American Revolution.

We wish to call your attention to the *beautiful* and *artistic package* containing

TWIGHT'S COW BRAND SODA.

See that it has our *trade mark*, a *Cow*, on it,
and take no other. You will get a beautiful package
and a full weight pound of the purest and *best Soda*
in the world, and it will cost you no *more* than ordinary
brands of *inferior quality*.

JONATHAN DWIGHT & CO.

What Every Family Should Remember.

It is a well-known fact that the best way to keep your skin in a healthy condition is to bathe it frequently. Then, too, it is well known that the best way to keep your hair in a healthy condition is to wash it frequently. But, as a matter of fact, it has always been hard to bathe and wash without getting wet.

FOR THE BATH

It is a well-known fact that man

DWIGHT'S COW BRAND SODA,

is a remedy that *absolutely, thoroughly cleans the skin, and imparts a wonderful softness, building up the skin, and softening the leather.* It is the best talcum to wash, equal to a pencil and you will find no better talcum. This is particularly useful to Rheumatic or gouty people. Taken at night it is a great relief, preferable to a bath during the day.

A complete set of pictures illustrating a variety of different kinds of cattle, many in number, about 2 x 3 inches, forming a complete and interesting collection, will be sent on receipt of 5 cents postage stamps, which also covers the cost and expense of mailing. Have your name and address clearly written, and
send to JONATHAN DWIGHT & CO., New York City. Do
not fail to do so.

REFERENCES AND NOTES

Useful Household Hints.

DWIGGINS
COW BRAND SODA
IN PACKAGES.

in the cows to make the package **Dairy
cow quality**. But a better point is this:
this is because they can make it so, and they **want**
you; therefore insist on your Dealer getting
Bright's Cow Brand for you and the other
when

JOHN DWIGHT & CO.

CARBONIC ACID GAS IN THE SODA

is the best and only valuable element in making Soda, as this alone gives it all its raising power, and no other Gas can do as this very well.

DWIGHT'S COW BRAND SODA

contains more Carbonic Acid Gas than any other brand, its value and weight being equal for half the same time, and the same amount of carbonic acid gas.

Attention is called to the fact that people like to have their bread the best, the bread will be the best if made with Dwight's Cow Brand Soda.

DWIGHT'S COW BRAND SODA.

The answer is: The Carbonic Acid Gas contained in this Soda is the only valuable factor in making Soda. It takes one pound of Dwight's Cow Brand Soda to make the same amount of Carbonic Acid Gas as it takes one pound of the leading powdered baking Soda.

When this Soda is mixed with water and placed in the oven to bake, it gives off a large amount of Carbonic Acid Gas, which makes the bread light, soft, porous, and nonstarchy, or cut to pieces.

DWIGHT'S COW BRAND SODA.

It is a good commercial product, and is sold by all the leading grocers, bakers, and druggists. It is a safe article to use, and is a great convenience. The cost of one pound of Dwight's Cow Brand Soda is about one-half of

NEW YORK, MONTREAL, TORONTO

USEFUL INFORMATION FOR TRAVELERS

How to Get Tickets & Passes, How to Travel

How to Find Lodging, Restaurants, Hotels, Cafes, Etc.

How to Get Money, How to Exchange Money, Etc.

How to Get Around, How to Get Around by Train, Bus, Etc.

How to Get Around by Train, Bus, Etc., How to Get Around by Train, Bus, Etc.

How to Get Around by Train, Bus, Etc., How to Get Around by Train, Bus, Etc.

How to Get Around by Train, Bus, Etc., How to Get Around by Train, Bus, Etc.

How to Get Around by Train, Bus, Etc., How to Get Around by Train, Bus, Etc.

How to Get Around by Train, Bus, Etc., How to Get Around by Train, Bus, Etc.

PRIVATE ROOMS FOR RENT

How to Get Private Rooms for Rent, How to Get Private Rooms for Rent.

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TRAVELING ON STEAMED SODA

Tables of Weights and Measures.

TROY WEIGHT.

24 grains make 1 pennyweight, 20 pennyweights make 1 ounce.
By this weight, gold, silver, and jewels only are weighed. The
ounce and pound in this, are same as in Apothecaries' weight.

APOTHECARIES' WEIGHT.

20 grains make one scruple, 3 scruples make one drachm, 8
drachms make one ounce, 12 ounces make 1 pound.

AVOIRDUPOIS WEIGHT.

16 drams make 1 ounce, 16 ounces make 1 pound, 25 pounds
make 1 quarter, 4 quarters make 1 hundred weight, 400 pounds make
1 ton.

DRY MEASURE.

2 pints make 1 quart, 8 quarts make 1 peck, 4 pecks make 1
bushel, 39 bushels make 1 hundred.

LIQUID OR WINE MEASURE.

4 gills make 1 pint, 2 pints make 1 quart, 4 quarts make 1 gallon,
 $\frac{1}{3}\frac{1}{3}$ gallons make 1 barrel, 2 barrels make 1 hogshead.

TIME MEASURE.

60 seconds make 1 minute, 60 minutes make 1 hour, 24 hours
make 1 day, 7 days make one week, 4 weeks make 1 lunar month.
28, 29, or 30 days make one calendar month (30 days make 1
month in computing interest), 52 weeks and 1 day, or 12 calendar
months make 1 year, 365 days, 5 hours, 48 minutes and 46 seconds,
make 1 solar year.

CIRCULAR MEASURE.

60 seconds make 1 minute, 60 minutes make 1 degree, 36 degrees
make 1 sign, 90 degrees make 1 quadrant, 4 quadrants or 360 de-
grees make 1 circle.

LONG MEASURE—DISTANCE.

3 barleycorns 1 inch, 12 inches 1 foot, 3 feet 1 yard, $5\frac{1}{2}$ yards
1 rod, 40 rods 1 furlong, 8 furlongs or 1,760 yards 1 mile.

NEW YORK, MONTREAL, TORONTO.

CLOTH MEASURE.

$\frac{3}{4}$ inches = nail, 4 nails = quarter, 4 quarters = yard.

MISCELLANEOUS.

$\frac{1}{3}$ inches = palm, 4 inches = hand, 6 inches = span, 18 inches = cubit, 28.8 inches = Bible cubit, $\frac{2}{3}$ feet = military pace, 1 knot or 6086.7 feet, 1 nautical mile.

SQUARE MEASURE.

144 square inches = square foot, 9 square feet = square yard, $\frac{1}{4}$ square yards = square rod, 40 square rods = rood, 4 roods = acre.

SURVEYOR'S MEASURE.

7.9 inches = link, 25 links = rod, 4 rods = chain, 10 square chains = 160 square rods = acre, 640 acres = square mile.

CUBIC MEASURE.

1728 cubic inches = cubic foot, 27 cubic feet = cubic yard, 128 cubic feet = cord (y = 1), 40 cubic feet = ton (shipping), 2150.42 cubic inches = standard bushel, $\frac{3}{4}$ cubic inches = standard gallon, cubic foot four-fifths of a bushel.

DWIGHT'S
COW BRAND SODA

is not only *purer* and *stronger* than any other Soda made, but it has the peculiar virtue of always keeping *Soft*, and does not get *hard* and lumpy in the packages like inferior Soda. Open a package of

DWIGHT'S COW BRAND SODA

and compare it for *purity* and *softness* with any samples of soda you may have in the house, and you will be convinced at once of its superiority.

1970-1971

5. - *Recepción de la parte de Huelva en recinto*

NEW YORK, MONTREAL, TORONTO.

Rates of Postage.

LETTERS AND POSTALS.—
ONE CENT PER OUNCE.

Great Britain—Per oz. 1 cent. 1½ d.

5 d. per oz. for 10 oz. and over.

France—Per oz.

4 francs.

In other countries, by arrangement.
Address all correspondence to the post office nearest to the place of delivery, to the postmaster, or to the postman, and always state the name of the town, the name of the post office, and the number of the box.

Letters for the United States will be sent by the post offices of the same as well as the post offices of Canada.

Letters containing gold, silver, or bullion, or postage due, may be sent by mail to the Dominions, except to Newfoundland.

Letters addressed to the post offices of the Dominions, or to the post offices of Newfoundland, may be despatched direct, or may be sent to the post office of New York, and thence forwarded to the post offices of the Dominions, or to Newfoundland.

Letters addressed to the post offices of the Dominions, or to the post offices of Newfoundland, may be sent to the post office of New York, and thence forwarded to the post offices of the Dominions, or to Newfoundland, and the letters so addressed will be sent to the post offices of the Dominions, or to Newfoundland.

GRANDEUR OF MAIL.

Newspapers and Periodicals, printed in the United States, are authorized to pass through the post offices of the United States and Canada, the United Kingdom, and Newfoundland.

The postage on newspapers and periodicals is one cent per copy, more than once a month, and one-half cent per copy, less than once a month, on agents, and on no subscriber, newspaper, or periodical, or portion thereof.

British newspapers and periodicals, and American periodicals, and American newspapers, may be sent to the post offices of the United States, and to the post offices of the Dominions, and to the post offices of Newfoundland, at the rate of one cent per copy.

EXTRA CLASS MAIL.

NEWSPAPERS AND PERIODICALS.

Instant newspapers, to any post office in Canada, or in the United States, per copy, but not to the post office of New York, or to any foreign post office. Instant newspapers, and periodicals, not being news papers, or for delivery in New York, per copy, 20c.

Amount of Lead Wire Required for Penetrations

| Size of Pencil Diameter | Length of Wire Required in Feet |
|-------------------------------|--|
| 1/8" | 100 |
| 1/4" | 200 |
| 3/8" | 300 |
| 1/2" | 400 |
| 5/8" | 500 |
| 3/4" | 600 |
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| 1 1/8" | 800 |
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| 99 3/4" | 40300 |
| 100 1/8" | 40400 |
| 100 1/4" | 40500 |
| 100 1/2" | 40600 |
| 100 3/4" | 40700 |

The above table gives the amount of lead wire required for penetrations of various sizes.

For example, if a pencil has a diameter of 1/2", it will require 4000 feet of lead wire.

If the pencil has a diameter of 1 1/2", it will require 10,000 feet of lead wire.

It is recommended that the lead wire be cut in lengths of 1000 feet and stored in boxes.

EXPERIMENTAL

SALTIE REACTIONS.

100 gm. Soda + 100 gm. Salt = 200 gm. Water

100 gm. Soda + 100 gm. Salt = 200 gm. Water
I took a piece of salt the size of a small orange and put it in a glass containing one-half cupful of water. I then took a piece of soda the size of a large orange and put it in another glass containing one-half cupful of water. I then weighed the two pieces of salt and soda after ten days. I weighed the two pieces of salt and soda after ten days.
The salt weighed 99.5 gm. and the soda weighed 99.5 gm.

"After four days more, as my supply of soda was done, I watched the last day's milk of each cow, and set some of each in the test glasses, to take the percentage of cream.

"'Miss Flanagan,' Jersey, fed no soda March 15 and 16, 1896, averaged in milk per day, 10½ pounds, testing 24 per cent. cream in glass. Then began to feed her Dwight's Cow Brand Soda, giving her a very small tablespoonful twice a day on her ensilage.

"March 20 and 27, after using the soda for ten days, she averaged milk per day, 10½ pounds, a gain of half a pound of milk per day. March 31, after being fifteen days on the soda, she gave 17 pounds milk per day, which tested 26 per cent. cream. Now, this young cow was due to calve in just four months, yet, instead of decreasing her yield, she not only held her own, but gained in the fifteen days three-quarters pounds milk per day while the cream test rose from 24 to 26 per cent.

"The other cow, "Miss Dally Delhi," 10 years old, and due to calve in five months from time of test. Before being fed any soda, March 15 & 16, 1896, averaged in milk per day 13½ pounds, percentage of cream, 24. Then began to feed her two small tablespoonfuls of Dwight's Cow Brand Soda. March 26 and 27 she averaged in milk per day 10½ pounds; March 31 she gave in one day in milk 10-pounds, which tested in cream 28 percent. Gain in milk per day at the end of fifteen days, 2½ pounds. Cream test rose from 24 to 28 per cent. This cow showed more benefit from the soda than "Miss Flanagan," which was exactly what we expected, partly because she had one month longer to go before calving, and partly because she was not doing as well naturally before she began feeding the soda. And this is where the value of the soda comes in. It is by no means claimed to be a substitute for grass or grain or hay, and to be a newly-discovered food for cows in itself. Not at all; but it does claim to be a sweetener of the stomach; it claims the correcting of undue acidity, thereby strengthening digestion and putting the organs in a fit state to assimilate all the food given, and to extract the utmost benefit from it. Try it, and I don't think you will want to be without it, either in house or barn.

"One more point I can give you on the use of soda. There are few work horses whose shoulders do not swell when beginning spring work, and indeed many light harness horses suffer in the same way: In one gallon of water dissolve one pound salt, one-half pound alum, and one-quarter pound Dwight's Cow Brand Soda. Keep in a well-cooked jar, and bathe the shoulders three times a day and see how well it works. This is the prescription of the best "Vet" I ever knew. Of course, soda is a common article, but it is of the greatest importance to get it all-lutely pure, and in using Dwight's Cow Brand in packages you have something that you can rely upon."



Her Most Gracious Majesty Queen Victoria.



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